

<b>Title</b>	<b>Demonstrate knowledge of tikanga Māori for rākau Māori used for kai</b>		
<b>Level</b>	<b>2</b>	<b>Credits</b>	<b>2</b>

<b>Purpose</b>	People credited with this unit standard are able to explain: tikanga Māori associated with the selection, gathering and preparation of rākau Māori for kai; and at least two Māori food preparation techniques using rākau Māori.
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<b>Classification</b>	Whenua > Te Whakamahi Whenua
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 Where local rohe are also occupied by a number of other iwi or hapū, the tangata whenua or mana whenua view should take precedence. Other iwi or hapū views should be encouraged in order to enrich and enhance understanding of key Māori concepts and practices.
- 2 Assessment against this unit standard can be conducted in a number of ways that may include but are not limited to – oral presentations, visual presentations, written presentations, whakaari, waiata, haka.
- 3 Definitions  
*Tikanga* refers to the appropriate or ‘right’ ways or practices associated with the selection, gathering and preparation of kai.  
*Rākau Māori* refers to indigenous tree species of Aotearoa.
- 4 For the purposes of this unit standard rākau Māori may include but is not limited to – hīnau, horopito, houhere, karaka, kawakawa, kareao, kiekie, kōtukutuku, makomako, mamaku, mānuka, nīkau, taraire, tawa, tī kōuka, tōtara, tūtū.

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### Outcomes and performance criteria

#### Outcome 1

Explain tikanga Māori associated with the selection, gathering and preparation of rākau Māori for kai.

#### Performance criteria

- 1.1 The selection and gathering of rākau Māori for kai is explained in terms of associated tikanga.

- 1.2 The use of rākau Māori for kai is explained in terms of its preparation.
- 1.3 The preparation of rākau Māori for kai is explained in terms of associated karakia.

## Outcome 2

Explain at least two Māori food preparation techniques using rākau Māori.

### Performance criteria

- 2.1 Two Māori food preparation techniques are explained in accordance with tikanga.

<b>Planned review date</b>	31 December 2025
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### Status information and last date for assessment for superseded versions

Process	Version	Date	Last Date for Assessment
Registration	1	28 June 1999	31 December 2015
Review	2	19 December 2003	31 December 2015
Rollover and Revision	3	12 December 2013	31 December 2017
Review	4	19 November 2015	31 December 2023
Rollover and Revision	5	27 June 2019	31 December 2023
Review	6	25 March 2021	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0226
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

### Comments on this unit standard

Please contact the NZQA Māori Qualifications Services [mqs@nzqa.govt.nz](mailto:mqs@nzqa.govt.nz) if you wish to suggest changes to the content of this unit standard.